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| **Fattoush**  Serves 24 tastes  Source: sbs.com.au/food | |
| **Ingredients**  1 & 1/2 large pita bread, split in half  Olive oil spray 1 baby cos lettuce washed, spin dried, coarsely torn  3 red radishes sliced finely 2 cucumbers, sliced finely  ½ punnet cherry tomatoes, halved  2 spring onions, ends trimmed, finely chopped  1/2 cup firmly packed coarsely chopped fresh continental parsley  1/2 cup loosely packed fresh mint leaves, finely shredded  **Dressing**  1 garlic clove, crushed  ¼ teaspoon salt  ¼ teaspoon sweet paprika  ½ teaspoon sumac  2 tablespoons olive oil  2 tablespoons lemon juice | **Equipment**  Chopping boards  Garlic crusher  Knives  Large bowl  Measuring cups  Jar with tight fitting lid  Baking trays  Serving bowls |
| **What to do:**   * Preheat oven to 180°C. * Spray both sides of the bread with a light coating of olive oil spray * Place bread on a baking tray. Bake in oven for 5-10 minutes or until golden brown and crisp. Remove from oven, cool. Break into pieces, set aside. * Make salad dressing by combining all ingredients in a jar with a tight fitting lid, shake well to combine, set aside * Prepare the lettuce, radishes, cucumbers, tomatoes, spring onions and herbs * Toss them gently together in a large bowl * Add the crisp bread and dressing and toss to combine * Divide into serving bowls & serve immediately * (Do not dress the salad and bread until it is ready to be served – or the bread will go soggy) | |